ALTO-SHAAM®
HALO HEAT®

ecosmart™

750-S/BCS

LOW TEMPERATURE HOT HOLDING CABINET
WITH CARVING SHELF

• HALO HEAT…a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.

• Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.

• Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.

• Lamp assembly provides additional heat to the product surface.

• Carving shelf surface is recessed to catch drippings.

• Sanitary cutting board with gravy lane completely removable. NSF and USDA listed.

• Cabinet with non-magnetic stainless steel interior resists corrosion.

• Casters provide easy mobility.

• Antimicrobial handle retards the growth of illness-causing pathogens.

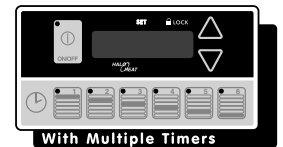ENERGY STAR

750-S/BCS-2S
Electronic Control

A heated carving shelf on a single compartment holding cabinet with 22 gauge stainless steel door with magnetic catch. The removable carving shelf has one adjustable thermostat with a range of 1 through 10, two 250 watt adjustable infrared heat lamps, and one cutting board. The cabinet includes one (1) ON/OFF power switch, one (1) adjustable temperature knob with a temperature range of 60° to 200°F (16° to 93°C); one (1) indicator light; and one (1) digital display. Included are two (2) chrome plated side racks (230V models use stainless steel) with eleven (11) pan positions spaced at 1-3/8" (35mm) centers, three (3) wire shelves, and one (1) set of 3-1/2" (89mm) heavy duty casters – 2 rigid and 2 swivel with brake.

☐ **MODEL 750-S/BCS-2:** Heavy duty holding cabinet with heated shelf base mounted directly on top, without sneeze guard.

☐ **MODEL 750-S/BCS-2S:** Heavy duty holding cabinet with heated shelf base mounted directly on top, with sneeze guard.

ELECTRONIC CONTROL OPTION

Electronic Control

☐ Solid state electronic control option simplifies temperature setting and has a clear, easy-to-read LED display and includes our patented SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.

☐ Electronic control is also available with six independent multiple timers for each compartment to facilitate "first-in, first-out" concept.

With Multiple Timers

UL
EPH
ANSI/NSF 4

c(UL)us
LISTED
COOKING APPLIANCE
584m

CE

FACTORY INSTALLED OPTIONS
• Right-hand door swing is standard.
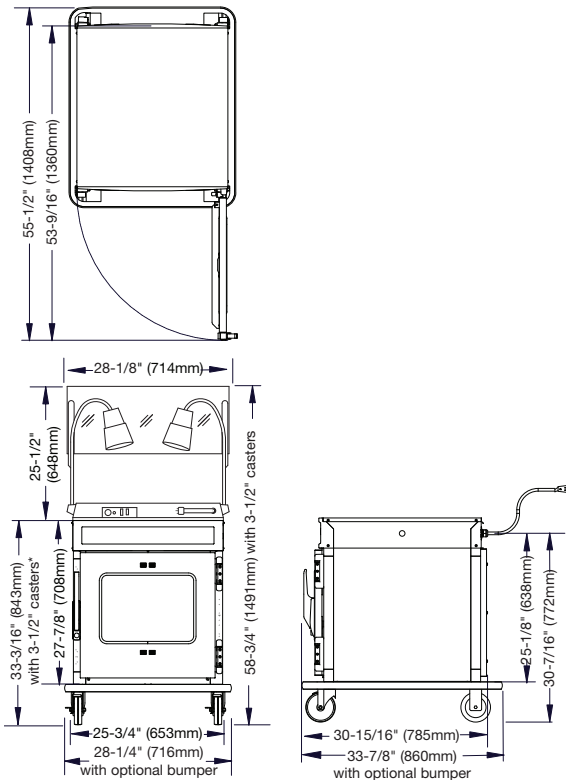   ☐ ➥ Specify left-hand door as a special order.
   ☐ Window door [55609R]

ADDITIONAL FEATURES
• Optional HACCP Documentation web-based software provides the ability to monitor, store, and print all relevant data.

• Optional HACCP with Kitchen Management web-based software provides the ability to program, control, monitor, and store all relevant data.

NAFEM DATA PROTOCOL
COMPLIANT

ALTO-SHAAM®

750-S/BCS
LOW TEMPERATURE HOT HOLDING CABINET
WITH CARVING SHELF

Diagram dimensions:
- 55-1/2" (1408mm)
- 53-9/16" (1360mm)
- 28-1/8" (714mm)
- 25-1/2" (648mm)
- 33-3/16" (843mm) with 3-1/2" casters
- 27-7/8" (708mm)
- 58-3/4" (1491mm) with 3-1/2" casters
- 25-3/4" (653mm)
- 28-1/4" (716mm) with optional bumper
- 30-15/16" (785mm)
- 33-7/8" (860mm) with optional bumper
- 25-1/8" (638mm)
- 30-7/16" (772mm)

57-3/4" (1466mm) with optional 2-1/2" casters
60-1/8" (1526mm) with optional 5" casters
60-5/16" (1532mm) with optional 6" legs

DIMENSIONS: H x W x D

EXTERIOR:
58-3/4" x 28-1/8" x 30-15/16" (1491mm x 714mm x 785mm)

CABINET INTERIOR:
20-1/16" x 21-15/16" x 26-1/2" (510mm x 557mm x 673mm)

ELECTRICAL - CARVING SHELF

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG INCLUDED
125	1	50/60	8.0	1.0	NEMA 5-15P, 15A-125V PLUG
230	1	50/60	4.5	1.0	CEE 7/7, 220-230V PLUG

ELECTRICAL - HOLDING CABINET

VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW	CORD & PLUG
120 (AGCY)	1	60	9.0	1.08	NEMA 5-15P,
120	1	60	9.0	1.08	15A-125V PLUG
208-240 (AGCY)	1	60	4.5	1.08	NEMA 6-15P,
at 208	1	60	3.9	.81	15A-250V PLUG
at 240	1	60	4.5	1.08	(USA ONLY)
230 (AGCY)	1	50	4.3	1.0	CEE 7/7,
230	1	50	4.3	.99	220-230V PLUG

PRODUCT\PAN CAPACITY

CARVING SHELF: 70 lb (31.7 kg) MAXIMUM

HOLDING CABINET:
120 lbs (54 kg) • VOLUME 100 QTS (95 LTR) • MAXIMUM

	FULL-SIZE PANS:	GASTRONORM 1/1:
Ten (10)	20" x 12" x 2-1/2"	530mm x 325mm x 65mm
Six (6)	20" x 12" x 4"	530mm x 325mm x 100mm
Four (4)	20" x 12" x 6"	530mm x 325mm x 150mm

FULL-SIZE SHEET PANS (ON WIRE SHELVES ONLY):
Up to Five (5) 18" x 26" x 1" – WITH ADDITIONAL WIRE SHELVES

WEIGHT

	750-S/BCS-2	750-S/BCS-2S
NET	220 lb (100 kg) EST.	225 lb (102 kg) EST.
SHIP	275 lb (125 kg) EST.	280 lb (127 kg) EST.
1ST CARTON:	41" x 35" x 35" (1041mm x 889mm x 889mm)	
2ND CARTON:	32" x 30" x 20" (813mm x 762mm x 508mm)	

(H x W x D)

CLEARANCE REQUIREMENTS

3-inches (76mm) at the back, 2-inches (51mm) at the top, 1-inch (25mm) at both sides

INSTALLATION REQUIREMENTS

This appliance must be installed level. It must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

OPTIONS & ACCESSORIES

☐ Bumper, Full Perimeter	5004861
☐ Handle, Push/Pull	55662
☐ Carving Holder, Prime Rib	HL-2635
☐ Carving Holder, Steamship (Cafeteria) Round	4459
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE	
☐ 5" (127mm)	5004862
☐ 2-1/2" (64mm)	5008022
☐ Door Lock with Key	LK-22567
☐ Drip Pan, with Drain, 1-11/16" (43mm) deep	14831
☐ Drip Tray - External	5004975
☐ Legs, 6" (152mm), Flanged (SET OF FOUR)	5004863

☐ Pan Grid, Wire - 18" x 26" PAN INSERT	PN-2115
HACCP Network Options (ELECTRONIC CONTROL ONLY)	
REFER TO SPECIFICATION #9015 FOR APPLICABLE PART NUMBERS	
☐ HACCP Documentation	
☐ HACCP with Kitchen Management	
☐ Probe, Internal Temperature (ELECTRONIC CONTROL) AVAILABLE	
☐ Shelf, Chrome Wire, REACH-IN	SH-2105
☐ Shelf, Chrome Wire, PASS-THROUGH	SH-2327
☐ Shelf, Stainless Steel, Flat Wire, REACH-IN	SH-2324
☐ Shelf, Stainless Steel, Rib Rack	SH-2743